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Castoria cures Colic, Constipation, Bloats, Diarrhea, Eruption, Kills Worms, gives sleep, and promotes digestion.

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System of Rectal Treatment

Piles, Fistula, Fissure, Rectal Ulcers, Polyps, Proctitis, and Chronic Diarrhoea cured Without the Use of Knife, Scissors or Clavether—No Anæsthetics.

Treatment painless, sure, safe. 300,000 operations with it are NOT ONE DEATH! Patients go about business after treatment. No swelling, burning, bleeding and pain at time of and after operation; no increase in lower portion of rectum; mucus, matter, or violent discharges prevent urination; nothing interferes about the anus; Constipation follows as disease progresses by degrees. Gradual decline and in time general prostration.

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This week we are selling FLANNEL SHIRTS, of all kinds, at 25 per cent below their real value.

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By wearing nice, easy FLANNEL SHIRTS, you will secure the above results.

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Sold by all Grocers. Try a Pound Can!

"Some lives are like
Horse shoes
the more worn the brighter!
Busy wives who use SAPOLIO
never seem to grow old. Try a cake."

A complete wreck of domestic happiness has often resulted from badly washed dishes, from an unclean kitchen, or from trifles which seemed light as air. But by these things a man often judges of his wife's devotion to her family, and charges her with general neglect when he finds her careless in these particulars. Many a home owes a large part of its thrifty neatness and its consequent happiness to SAPOLIO.

All Grocers often substitute cheaper goods for SAPOLIO, to make a better profit. Send back such articles, and insist on having just what you ordered.

SCIENCE AND PROGRESS.

TOPICS OF INTEREST TO PROGRESSIVE MEN AND WOMEN.

A Simple Still for Procuring Pure Water for Drinking Use in Localities Where the Natural Water Is Alkaline or Salty.

The simple water still shown in the accompanying cut was devised by Dr. E. Cutler, and illustrated and described originally in Popular Science News:

(A) Does away with the worm. (B) With the condensing water. (C) A reservoir of tin-plate iron, 18x8 inches, with tight top, which fits into a kettle. At the bottom is soldered a flange of the flaring upward. At D is a tube to lead off the water that condenses inside and runs down the sides. The drops of distilled water are siphoned during their fall through the air to receptacle, E.

The cut here given shows a section of the apparatus. A B is a tin cylinder 9 inches in diameter and 18 inches high, covered with a conical tight cap. D is a simple kettle—an common pot or kettle will answer. E is a handle. F is a flange to fit the kettle or pot, as seen in any cover to a dinner pot. G is another flange like F, turned upside down so that water may be added inside. A B and running may collect and run into a receptacle, H. The use is clear. Put water bad as it may be in the simple water still, using kettle D, set on stove, range or fire, so that when A B is put on the kettle the tube G may come over the receptacle H. Then have a gentle fire so that steam will not issue from G. Pure distilled water will soon drip from G.

The new points of this apparatus are briefly summarized as follows:

1. It does away with a worm and cold water for condenser. It is found that there is a current of air from all sides cooling the condenser, A B B, enough to give with this apparatus five pints in ten hours. 2. The distilled water of the chemist is brackish, due to the distillate being discharged in comparatively closed vessels. In the present case the water in drops falls through the air, and thus presents a large surface to the atmosphere, with the final result of an aerated water like that of a spring. 3. The material should be tinned iron—not zinc, which distills zinc oxide—or may be of enameled ware, glass, porcelain, crockery, clay, pottery, etc.

4. Variations—Take a dinner pot, remove cover to it, and fit a tin cylinder to cover eighteen inches long. At the other end put flanges and tube as above, and this will also do the work. The apparatus may be made collapsible like the collapsible drinking cup. Liquids of a less boiling point than water can also be distilled with this device, for example alcohol.

A Cheap Elevator for Private Houses.

From Berlin comes news of the invention of a simple elevator that can be inexpensively supplied in private dwelling houses. It is described as a chair run somewhat on the principle of the inclined stairway, up and down on one half of the ordinary stairway, leaving space for one who wishes to walk instead of riding. Each flight of stairs in a house has its separate chair, and the motor is power furnished from the city water in the cellar. The chair is set in motion by a simple pressure of one of its arms, while after it has been used it slides back to the bottom step, its descent being regulated in such a manner that the carrying of passengers is a matter of entire safety. The motive power is of course more or less expensive, according to the cost of water, this being. It is stated, at Berlin at the rate of a little more than one-tenth of a cent for each trip.

In this room we pass into the toilet and wash room on one side and the library and reading room on the other.

Europe's Venerable Tree.

There is not in Europe a more interesting tree for Americans to visit than the venerable locust in the garden of the museum of Paris, the portrait of which is here reproduced from Forest and Garden, along with the following interesting facts regarding it:

The first of its race to grow in the soil of Europe, it has survived for more than two centuries and a half the wars of the elements and the social cyclones which have swept over it. The seed from which it sprang was planted in 1653 by Espadlin

of Europe's Venerable Tree.

Robin, gardener of Louis XIV, in the Jardin du Roi, now called the Jardin des Tuilleries.

Robin was the son of a gardener more famous than himself, Jean Robin, who had charge of the royal gardens under Henry IV, and it was for the elder Robin that Linnaeus, more than a century after his death, named the genus Robinia, to which our locust tree belongs. Little is left of the old tree but the shell of the trunk and a few feeble branches which clothe themselves year after year with leaves and flowers, testifying to the wonderful vitality of the locust tree, and to the care which has been bestowed upon this species by the caretakers of the garden, the most interesting in the world, perhaps, in its historical associations with men famous in the annals of botany.

It is a singular fact that in England there came a time when the wainscoting itself of an apartment was considered "mean" if not covered with tapestry and painted cloth, although it consisted of British oak and polished red fir from Sweden. The idea of rich hangings being employed to conceal decoration has something humorous about it. Later, in 1816, came the painting of walnuts. A record of that time states that the subjects were "from sacred and profane history," this, of course, for the elder Robin that Linnaeus, more than a century after his death, named the genus Robinia, to which our locust tree belongs. Little is left of the old tree but the shell of the trunk and a few feeble branches which clothe themselves year after year with leaves and flowers, testifying to the wonderful vitality of the locust tree, and to the care which has been bestowed upon this species by the caretakers of the garden, the most interesting in the world, perhaps, in its historical associations with men famous in the annals of botany.

NOT MUCH OF AN ARGUMENT.

An English etymologist deduces an argument for the superiority of woman from the fact that while the word "him" can only be used as a substantive, the corresponding word "her" can be used also as a qualifying pronoun. You can say, for instance, "I love her because of her eyes," but you can't say, "I respect him because of his beauty." Well, all we have to say is that the inventor of such a fantastic theory as that would be quite capable of writing an essay on the moral character of a molecule.—New York Tribune.

Star Step.

Miss Phillips—I wonder why young Wealthy stays at me. For Mother—There the first step of love—Texas Tribune.

A NEAT ENGINE HOUSE.

Quarters for the Fire Department of a Town of 10,000 inhabitants.

This structure is designed to meet the requirements of a town of about 10,000 inhabitants.

Its approximate cost is about \$6,000. It is designed in the Romanesque style of architecture, the first story being of brown stone, rock faced.

The upper story and tower are built of pressed brick, and terra cotta, and the roof of the tower is of tile.

The picture of the unpainted tin for cattle hardly requires any description.

A is a standard plank 1 foot wide and 2 inches thick; B is a lever 1 inch thick, tapering in width, being 2 inches at the wide end and 1 inch at "tire" end; C is the slot bolted to the standard, with pieces inserted between the slot and standard, so as to leave a space in which the lever is held in place while allowed to work up and down freely; D is a bolt fastening the lever to the standard; E is a peg on which the ring on one end of the chain is hung. When the cow is let loose the ring should be hung on the peg. When she is to be tied she puts her head and neck over the lever and the chain is handy to go around her neck. The chain from each lever is always to be hung on the next standard. The lever has the motion of the cow's neck—when she is up the lever is up; when she is down the lever is down.

There is no stationary stanchion which does not inflict cruelty on the cattle fastened in it. No cow can lie down in a natural way with her head or neck bent.

Wise gardeners arrange the sowing of their crops so that there is a continuous supply of fresh, tender green peas and corn and other choice vegetables from the first picking till the frost appears. It is a little more difficult to insure tender and green.

Nothing grown for this purpose in the heat of midsummer is ever so crisp and delicate as the lettuces and other plants that spring out of the cool earth in early spring.

Light batter puddings are almost the only hot pudding suitable for warm weather. The variety of cold custards, dried desserts and creams is so large that there is no excuse for greasy rich pies and puddings. Good housekeepers need be reminded, says The Tribune, which furnishes the foregoing tempting suggestions, that perfectly ripe fruit is to be served in perfection ice cold, but never frozen.

Curtains belong to summer, and they offer an agreeable change to the appetite which has become fatigued by a monotonous winter.

Chickens and veal are the most suitable meats for a crisp, hot lamb chops served with mashed d'hotel butter, or for fried chicken or broiled cutlets, or for a delicious crisp roast of spring lamb with mint sauce.

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